

## Xanthan gum

An all-natural thickener and stabilizer over a wide range of pH levels and temperatures



A popular, all-natural food thickener and stabilizer

# GRINDSTED<sup>®</sup>

## Xanthan gum

Xanthan gum is a natural thickening and suspending agent from *Xanthomonas campestris*, a single-cell organism found on broccoli, cauliflower, cabbage, and other leafy vegetables that makes xanthan gum by natural fermentation.

It has been used for decades to thicken sauces and dressings, and is widely available in the baking ingredients section of grocery stores. Xanthan gum has become increasingly popular with consumers as an ingredient in gluten-free recipes and to texturize meat-free burgers.

Our range of xanthan gum includes specialty grades for premium applications - such as products for patients with dysphagia - as well as traditional grades. All grades are produced to the highest standards.

### Aligned with trends - how we help



**Digestive  
health**

Used in a range of gluten-free applications.



**Plant-based  
applications**

Texturizes meat-free products such as burgers.



**Better  
nutrition**

Often used in low fat and low sugar applications.



## Global supplier of high-quality hydrocolloids

DuPont Nutrition & Biosciences has over 60 years of experience as a global supplier of high-quality hydrocolloids, each tailored to our customer's individual performance requirements.



### Solution capabilities

- Industry leading Food & Beverage application scientists ready to create customer specific solutions drawing from a uniquely broad ingredient and technology portfolio
- Full range of biopolymers, including xanthan, gellan and succinoglycan
- Tailor made functionality to optimize each application



### Reliable global network

- World-class Quality Management System to secure highest levels of quality and food safety
- With offices, research centers and manufacturing facilities worldwide, DuPont has the network to provide you with the necessary support



### Committed innovation partner

- Fundamental research and application development are in our core DNA
- Our scientists are equipped with state-of-the-art facilities and expertise necessary to analyse products and data, develop prototypes and make appropriate recommendations
- Unique knowledge regarding dysphagia mechanisms and treatment



### Customer proximity

- DuPont has application experts and labs in all major markets
- Global reach of direct sales force

GRINDSTED® Xanthan gum

# Applications and range

Product range	Benefits	Application
GRINDSTED® Xanthan	<p>Excellent thickener at low concentrations.</p> <p>Outstanding suspension agent (solids, oil droplets, herbs, etc.).</p> <p>High synergy with galactomannans.</p> <p>An application-oriented product range that consistently performs well.</p> <p>Cost efficient.</p> <p>Available in various grades for specific hydration, dispersion and transparency requirements</p>	<ul style="list-style-type: none"><li>• Food and beverages for patients with dysphagia</li><li>• Sauces</li><li>• Dairy desserts</li><li>• Beverages</li><li>• Fruit preparations</li><li>• Ice cream</li><li>• Baked goods such as cakes and gluten-free breads</li><li>• Dressings</li><li>• Low/non-fat mayonnaise</li></ul>

## ASK US FOR

Product information samples - Formulation support - Creative concept ideas

